



COCA-COLA BBQ RIBS

- 1 cup brown sugar
- 1 can Coca-Cola®
- 1/2 cup Cattlemen’s Authentic Smoke House bbq sauce
- 2 medium onions, chopped
- 2 cloves of garlic, minced
- 2 tbs. soy sauce
- salt and pepper to taste
- 2-3 lbs. of pork ribs, cut in 1/2 lengthwise

In a large casserole, combine the brown sugar, Coca-Cola®, bbq sauce, onions, garlic, soy sauce, salt and pepper and stir until mixed.

Place the ribs in the sauce mixture and marinate for 2 hrs. Drain, pouring marinade into a saucepan which you must boil for 12 min. then you can use for basting. Reserve 1/2 of the sauce to serve tableside.

Grill over high heat for 1 minute per side, then put on indirect side of grill for 30 minutes, turning often and basting with remaining sauce.

To thicken reserved sauce, mix in a cornstarch mixture. Delicious served with rice.

Serves 6-8 (as appetizer)

